

## Section K-1: COOKERY

**Convener: Mrs Wendy Gogel Ph: 8755 1096 or 0447 620 984**

Stewards: Mrs Alice Robins, Miss Carly Gogel, Mrs Cathy Hutchings, Miss Georgina Gogel and Mrs Judi Molinuex

No cooking to be done on day of Show. Entries close Thursday, October 6th, at 6 p.m. All exhibits to be in Elders Pavilion by 9am Show morning. Plates provided for entries. No entries to be left there before 7.30 am on day of Show. Show Society and Conveners take no responsibility for those exhibits that are left there before 7.30 am on Show day.

No packet mixes. Avoid all wire-rack marks on cakes.

Classes with 8 or more entries to receive third prize ticket.

Aggregate points are awarded as follows: 1st - 5 points; 2nd - 3 points; 3rd -1 point.

### K-1A: CHAMPIONS

**Champion Cake of Show** *Sponsor: Keith Bakery*

**Champion Yeast Exhibit** *Sponsor: Morning Loaf Bakery*

**Aggregate Points Trophy** *Sponsor: Mrs J.C. Irwin*

**Judges Trophy** for Best Exhibit in Section K-1

### K-1B: GENERAL

- 1 Dark fruit cake *Sponsor: Mrs Barb Culley*
- 2 Sultana cake *Sponsors: Laser Electrical*
- 3 Tea cake, cinnamon *Sponsor: Mrs Catherine Hutchings*
- 4 Pineapple boiled fruit cake, recipe supplied  
*Sponsor: Mrs Maureen Wagenknecht*

Ingredients:

1 lb mixed fruit	1 1/4 cups SR flour
5 ozs butter or margarine	1 cup plain flour
8 ozs brown sugar	1 tspn mixed spice
1 x 15 oz tin crushed pineapple	1/4 tspn carb soda
2 eggs	

Method: Bring to boil mixed fruit, sugar, butter and pineapple including the juice. Simmer 2-3 minutes. Cool, then add lightly beaten eggs and fold in sifted dry ingredients. Bake in greased and lined 8" or 20 cm round tin in moderate oven for 2 1/2 hours.

- 5 Currant cake
- 6 Marble cake, iced *Sponsor: Joy Tucker*
- 7 Chocolate cake with chocolate icing, log or loaf tin *Sponsor: Laser Electrical*
- 8 Banana cake, iced, log or loaf tin *Sponsor: Mrs Alice Robins*
- 9 Jubilee cake - log tin and iced *Sponsor: Mrs Maureen Wagenknecht*
- 10 Carrot cake, cream cheese top *Sponsor: Mrs Rebecca Zadow*
- 11 Fruit and nut roll *Sponsor: Mrs Alice Robins*
- 12 Honey sponge roll, filled *Sponsor: Mrs Margaret Cotton*
- 13 **Braun Off** - Cornflour sponge sandwich, jam filled, top dusted, **Joyce Braun Memorial Trophy awarded in this class.**  
*Sponsor: Strawberries Galore*
- 14 6 lamingtons, 4-5 cm or 1 1/2" - 2" square
- 15 4 pieces slice, uncooked, 1 variety
- 16 4 sweet muffins, baked in muffin tin, any variety *Sponsor: Mrs Wendy Gogel*
- 17 Potato cake, crumble topping *Sponsor: Mrs Helen Rosenzweig*
- 18 6 plain honey biscuits *Sponsor: Mr Allan Cotton*
- 19 6 plain biscuits
- 20 1 loaf bread
- 21 Basket of mixed yeast products
  
- 22 **West End Beer Cake** *Sponsor: Keith Hotel Motel*

Ingredients:

2 cups of SR Flour	1 beaten egg
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1/2 cup of sugar                    1/2 teaspoon of mixed spice  
1 cup beer                            1/2 cup mixed fruit (cut raisins, sultanas & peel)  
2 oz (62.5g) butter

Rub butter into flour. Mix sugar and spice into flour, then fruit and egg. Add beer, mixing all well.

Topping:

1/2 cup plain flour, 1/2 cup sugar, 2 oz (62.5g) butter

Rub all together until crumbly. Sprinkle over cake mixture. Bake in hot oven for approximately 1/2 hour.

**First prize: 1 carton of beer donated by Keith Hotel**

- 23**    6 cockles, jam filled and iced  
**24**    6 plain scones *Sponsor: IGA Keith*  
**25**    6 savoury scones *Sponsor: IGA Keith*  
**26**    6 fruit scones *Sponsor: IGA Keith*  
**27**    Anzac Biscuit Challenge *Sponsors: Blue Lake Milling, Blue Lake Milling*  
**28**    **Laucke /CWA Scone Competition – Savoury** *Sponsor: Laucke Flour Mills*

- Best variation of the nominated scone recipe using Laucke Country Women's Scone Mix
- Only one entry per person, no entry fee
- Entrants are only eligible to win **one** local final
- Winners from each local show to be eligible to enter and be judged at the nominated association show
- The 10 association winners will then compete in the State Final judged at the 2017 Royal Adelaide Show.

**Judging Guidelines**

5 scones to be presented for judging

Scones should be approximately 5cms in diameter

Well risen, straight sides, thin golden crust top and bottom, no flour base

Fine, moist texture, good crumb, good flavour and according to type

**State Final**

The 10 association winners will be eligible to compete in the State Final held at the Royal Adelaide Show in September 2017.

State finalists will be required to cook their best **savoury** scone variation.

The event will coincide with the judging of the Rich Fruit and Genoa Cake Competition state final.

**Prize Allocation**

*LOCAL*

1st - Laucke Goods Hamper (value approx \$17)

2nd - Laucke Country Women's Scone Mix (1 x 1.2kg, value approx \$5.50)

3rd - Laucke Country Women's Scone Mix (1 x 1.2kg, value approx \$5.50)

*ASSOCIATION*

1st - \$40.00

2nd - \$20.00

3rd - \$10.00

*STATE*

1st - \$200.00

2nd - \$75.00

3rd - \$40.00

**29**    Your favourite dessert (no puddings) *Sponsor: Miss Carly Gogel*

**30**    6 sausage rolls, 5 cm

**31**    6 cream puffs - unfilled

**32**    Gluten free cake - any variety

**33**    Hand me down recipe - Mum's family favourite ( any type of cake NOT already in the schedule) - Recipe to be included in display.

*Sponsor: Mrs J.C. Irwin*

**34**    Pavlova challenge - unfilled

**35**    Sultana cake for persons over the age of 60 years *Sponsor: Mrs Barb Culley*

**36**    Decorated cake - traditional theme - "child birthday"

**37**    Cake decorated with chocolate *Sponsor: AA Diner*

**38** Decorated cupcakes

**K-1C: MEN'S ONLY**

**39** Cake - any type, iced

**40** Pizza- any flavour

**41** Scones, plain- plate of four

**42** Loaf of bread - any variety

**K-1D: SHOW FEATURE**

**43** **Decorated cake, Theme - Farming in Focus**

*Sponsor: Southern Australia Livestock*